

AN - 1979-01574B [01]  
 CPY - BREA-R  
     - LEBR-R  
 DC - D16  
 FS - CPI  
 IC - C12C11/18  
 IN - MELEDINA T V; ROZMANOVA N V; VITRINSKAY A M  
 MC - D05-B  
 PA - (BREA-R) BREAD-BAKING RES  
     - (LEBR-R) LENGD BREADBAKING IND  
 PN - SU592843 A 19780301 DW197901 000pp  
 PR - SU19762353432 19760413  
 XIC - C12C-011/18  
 AB - SU-592843 Baker's yeast is obtd. in higher yield more quickly by  
     growing reactivated pure dried yeast culture in aerated aq. nutrient  
     medium contg. molasses as sugar source with mineral salts and growth  
     stimulant added and using a multi-stage process.  
     - The reactivation of dried yeast is conducted in aerobic conditions  
     using molasses soln. contg. 3.5% sugar and 1.7% yeast (based on  
     molasses wt. After 7-9 hrs. reactivation the yeast culture is grown  
     in aq. molasses soln. using multistage industrial process. Addn of  
     growth stimulant increases the biomass yield.  
 IW - BAKE YEAST GROW MOLASSES REACTIVATION PURE DRY CULTURE MULTISTAGE  
     PROCESS INCREASE YIELD  
 IKW - BAKE YEAST GROW MOLASSES REACTIVATION PURE DRY CULTURE MULTISTAGE  
     PROCESS INCREASE YIELD  
 INW - MELEDINA T V; ROZMANOVA N V; VITRINSKAY A M  
 NC - 001  
 OPD - 1976-04-13  
 ORD - 1978-03-01  
 PAW - (BREA-R) BREAD-BAKING RES  
     - (LEBR-R) LENGD BREADBAKING IND  
 TI - Baker's yeast growing on molasses - using reactivated pure dried  
     culture and multistage process to increase yield